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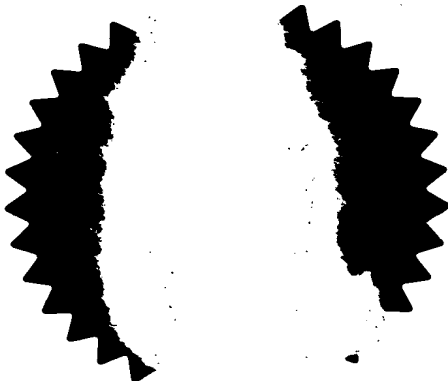
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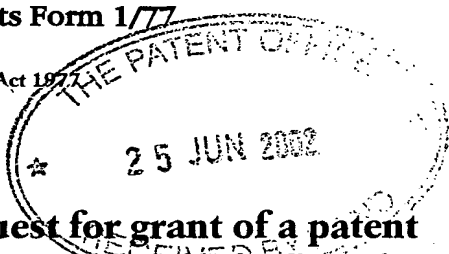


Signed

Stephen Hordley

Dated 21 March 2003





1/77

26JUN02 E728553-5 C03008
P01/7700 0.00-0214650.4

The Patent Office

Request for grant of a patent

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Cardiff Road
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1. Your reference

SH-58165

2. Patent application number

(The Patent Office will fill in this part)

25 JUN 2002

0214650.4

3. Full name, address and postcode of the or of each applicant (underline all surnames)

06978431001

Patents ADP number (if you know it)

Maxpat Trading & Marketing
(Far East) Limited
Room 609-616, New T & T Centre
Harbour City, 7 Canton Road
Tsimshatsui, Hong Kong

If the applicant is a corporate body, give the country/state of its incorporation

Hong Kong

4. Title of the invention

A CULINARY PEELER

5. Name of your agent (if you have one)

Lloyd Wise, Tregear & Co

"Address for service" in the United Kingdom to which all correspondence should be sent (including the postcode)

Commonwealth House
1-19 New Oxford Street
London, WC1A 1LW
England

Patents ADP number (if you know it)

117001

6. If you are declaring priority from one or more earlier patent applications, give the country and the date of filing of the or of each of these earlier applications and (if you know it) the or each application number

Country

Priority application number
(if you know it)

Date of filing
(day / month / year)

7. If this application is divided or otherwise derived from an earlier UK application, give the number and the filing date of the earlier application

Number of earlier application

Date of filing
(day / month / year)

8. Is a statement of inventorship and of right to grant of a patent required in support of this request? (Answer 'Yes' if:

YES

- a) any applicant named in part 3 is not an inventor, or
 - b) there is an inventor who is not named as an applicant, or
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Patents Form 1/77

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Description	9 ✓
Claim(s)	2 ✓ <i>CE</i>
Abstract	1 ✓
Drawing(s)	7+7

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Priority documents

Translations of priority documents

Statement of inventorship and right to grant of a patent (*Patents Form 7/77*) *1*

Request for preliminary examination and search (*Patents Form 9/77*) *1*

Request for substantive examination (*Patents Form 10/77*)

Any other documents
(*please specify*)

11. I/We request the grant of a patent on the basis of this application.

Signature

Date

Lloyd Wise, Tregear & Co

25/06/02

12. Name and daytime telephone number of person to contact in the United Kingdom

Mr. Steve Howe
44 207 571 6200

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A CULINARY PEELER**DUPLICATE**

The present invention relates to a culinary peeler.

5 When preparing food for cooking, it is often necessary to remove the skin of the food beforehand. A wide variety of different configurations of peelers exist, but most suffer problems of being unable to be used effectively on a wide variety of different-shaped fruit and vegetables.

10

It is thus an object of the invention to provide a culinary peeler with which removing skin from different foodstuffs will become much easier, manageable and effective, or at least to provide a useful alternative to the food-preparing
15 public.

According to present invention, there is provided a culinary peeler having an elongate blade bent or curved in its lateral dimension having at least one longitudinal
20 opening extending along its length with a sharp cutting region adjacent the opening, wherein the blade is of curved form in its longitudinal direction.

This curved longitudinal blade form is able to contact and more effectively peel a wider strip of the fruit or vegetable, and one which is thinner, thus making the peeling process potentially faster and easier and leaving
5 more of the fruit or vegetable.

In one preferred embodiment the blade has one longitudinal opening with a pair of opposed sharp cutting regions on opposite sides of the opening.

10

Suitably, the radius of curvature of the blade in the longitudinal direction may be in the range of 30 to 150mm. In particular, a blade having a radius of curvature of about 100mm is particularly effective for a wide variety of
15 fruit and vegetables.

Suitably, the blade may also have a lateral curvature of 3 to 20mm, and more particularly, the blade may have a lateral curvature of about 7mm.

20

Advantageously, the blade may be pivotably secured at its opposite ends to allow a limited pivoting about its longitudinal axis. The blade may preferably be constrained to allow pivoting from a first position where one limb of

the blade lies coplanar with and abutting a blade support, and a second position where the opposite limb lies coplanar with and abutting the blade support.

5 The invention will now be described by way of examples only, with reference to the accompanying drawings, in which:-

Figure 1 is a perspective view showing a culinary peeler according to an embodiment of the present invention;

10 Figure 2 is a bottom view showing the peeler shown in Figure 1;

Figure 3 is a side view showing the peeler shown in Figure 1;

15 Figure 4 is a side view showing a cutting blade of the peeler shown in Figure 1;

Figure 5 is a bottom view of the blade shown in Figure 4;

Figure 6 is a part cross-sectional view of the blade along line A-A of Figure 4;

20 Figure 7 is a cross sectional view of the blade along line B-B of Figure 4;

Figure 8 is a perspective view of a culinary peeler comprising a cutting blade according to a second embodiment of the present invention;

Figure 9 is a perspective view of a culinary peeler comprising a cutting blade according to a third embodiment of the present invention;

Figure 10 is a top view of the peeler shown in Figure 9;

5 and

Figure 11 is a side view of the peeler shown in Figure 10.

A first embodiment of a culinary peeler according to the present invention is shown in Figures 1 to 7, the peeler
10 being generally designated as 1. Referring firstly to Figures 1 to 3, the peeler 1 is of relatively compact type which may be used both in a kitchen at home or in a restaurant or supermarket or grocery store.

15 The peeler 1 comprises a handle portion 2 sized to fit comfortably in a user's hand arranged at one end thereof and an elongate utility portion 4 arranged at the opposite end. The handle portion 2 includes two members 6, 8 secured to and sandwiching a leg 10 extending from the
20 utility portion 4 and which is integral with the leg 10. It will be appreciated however that the utility portion 4 may be secured to the handle portion 2 in other suitable ways.

The utility portion 4 comprise a blade support 12 providing a cut-out area 14 on its underside. At opposite ends of the cut-out area 14 there are provided fingers 16, each of which has an opening for receiving and supporting an end of a cutting blade 18 which is generally elongate in shape. The fingers 16 are formed unitarily with the utility portion 4 and bent into hook-like portions as best seen in Figure 2. Thus, the cutting blade 18 is pivotably connected at its ends to the supporting fingers 16 in the cut-out area 14. The utility portion 4 curves to a sharp point at end 20. The end 20 may be adapted for use in cutting or carving foodstuffs.

The blade 18 includes two limbs 22, 24 resembling a pair of lips and is generally of an extended oval shape having a longitudinal opening 26 extending along the length thereof as best shown in Figures 2 and 5. The blade 18 is shaped to curve in a lateral orientation and this curvature has the form of an open "U" as shown in Figures 6 and 7. In contrast to the conventional peelers, the blade 18 is shaped to curve also in the longitudinal direction as can be seen in Figures 1, 3, and 4 as discussed in more detail below. The blade 18 also has curved shoulders terminating in pins 28 by which the blade 18 is pivotably secured at

its end to the supporting fingers 16. As shown in Fig. 1 to 3, it can be envisaged that the blade 18 is thus pivotable between two extreme positions, the first position where the limb 22 abuts and lies coplanar with one side of the blade support 12 of the utility portion 4, and a second position where the limb 24 abuts and lies coplanar with the opposite side of the blade support 12.

The radius of the longitudinal curvature of the blade 18 of the peeler 1 is shallow, preferably in the region of 100mm, although tests have revealed that curvatures in the range 30 to 150mm are still particularly effective. Although as illustrated the blade 18 has a regular curved form with a single radius of curvature it is also possible for the blade 18 to be curved in a manner in which the radius of curvature is smaller at the end portions than it is towards the centre. The radius of the lateral curvature across the blade 18 is preferably in the region of 7mm although a lateral curvature in the range of 3 to 20mm has been found to be also effective. It will be appreciated that the provision of a blade 18 curved longitudinally allows a relatively closer interaction with most foodstuffs, since most foodstuffs have surfaces which are curved. Thus, a peeler according to the invention having a "dual-curved

blade", although more difficult to produce, allows skin to be peeled considerably more efficiently. In particular, the strip of skin removed is substantially wider and thinner, leaving more of the foodstuff for use after peeling.

5

A second embodiment of a cutting blade and a culinary peeler comprising such cutting blade according to the present invention is shown in Fig. 8, the peeler generally designated as 51. Similar to the peeler 1 in the first
10 embodiment, the peeler 51 is provided with a "dual-curved" blade 52 curved in two directions. The blade 52 is however securely to a handle 54 of the peeler 51 rather differently. The shape of the handle 54 is also different.

15 The handle 54 is generally of elongate shape to fit the grip comfortable of a hand of a user, being of a construction which is common for simple peelers, being formed of a bent strip defining a hollow interior into which an extension of the blade 58 extends. The handle 54
20 is provided with two openings 56, 57 at opposite ends through which the extension 58 extends to allow limited pivotal movement of the blade 52.

A third embodiment of a cutting blade and a culinary peeler comprising such blade is shown in Figures 9 to 11, the peeler generally designated as 101. Similar to the above-mentioned peeler 51, 52, the peeler 101 is provided with a
5 "dual-curved blade" 102 also curved in two directions. It is to be noted that a longitudinal axis of the blade 102 is generally perpendicular to a longitudinal axis of a handle portion 104 and also the direction of movement of the peeler 101 in use.

10

Although a blade is described and illustrated which is curved in the lateral direction, it is also possible for the blade to be of a V-shape in section. It is also possible particularly with a V-shaped blade, for there to
15 be two longitudinal openings end having a sharp cutting edge adjacent each, as is well known in the art.

It is to be noted that while the examples of the blades 18, 52, 102 described above are adapted to allow some pivotal
20 movement thereof relative to their handles 2, 54, 104, it is envisaged that a blade according to the present invention may be connected to a peeler of various other designs, for example where the blade is fixed to the handle.

To form the blade 18, 52, 102 according to the present invention, a sheet of material, preferably of metal, of suitable dimensions is cut from a flat blank to form the overall oval shape. The cut but flat sheet is then subjected to bending to give the required curvatures. The bending may be achieved by stamping the sheet material in a mould. The desired curvatures may be produced in one or multiple bending steps. It is to be noted that it actually requires more labor, skill and time to produce a peeler according to the present invention incorporated with a dual-curve blade than a conventional peeler. It has been identified that the dual-curved blade may be produced more precisely by bending it in more than one bending step. To ensure a higher durability of the blade, the sheet material is then hardened and sharpened in a conventional way. Once finished, the blade 16, 52, 102 is then assembled with the rest of the peeler.

Claims:

1. A culinary peeler having an elongate blade bent or curved in its lateral dimension having at least one longitudinal opening extending along its length with a sharp cutting region adjacent the opening, wherein the blade is of curved form in its longitudinal direction.
2. A culinary peeler according to Claim 1 wherein the blade has one longitudinal opening with a pair of opposed sharp cutting regions on opposite sides of the opening.
3. A culinary peeler according to Claim 1 or 2 wherein the radius of curvature of the blade in the longitudinal direction is in the range of 30 to 150mm.
4. A culinary peeler according to Claims 1, 2 or 3 wherein the blade has a radius of curvature in the longitudinal direction of about 100mm.
5. A culinary peeler according to any preceding claim wherein the blade has a curved form with a lateral curvature of radius in the range of 3 to 20mm.

6. A culinary peeler according to any preceding claim wherein the blade has a lateral curvature of radius of about 7mm.

5 7. A culinary peeler according to Claim 2 wherein the blade is pivotably secured at its opposite ends to allow a limited pivoting about its longitudinal axis.

8. A culinary peeler according to Claim 7 having a handle
10 and a planar blade support extending therefrom wherein the blade is constrained to allow pivoting from a first position where one limb of the blade on one side of the longitudinal opening lies coplanar with and abutting the blade support, and a second position
15 where the opposite limb lies coplanar with and abutting the blade support.

9. A culinary peeler substantially as hereinbefore described and illustrated with reference to the
20 accompanying drawings.

AbstractA Culinary Peeler

A culinary peeler having an elongate blade bent or curved
5 in its lateral dimension having at least one longitudinal
opening extending along its length with a sharp cutting
region adjacent the opening, wherein the blade is of curved
form in its longitudinal direction.

10 [Fig. 1]

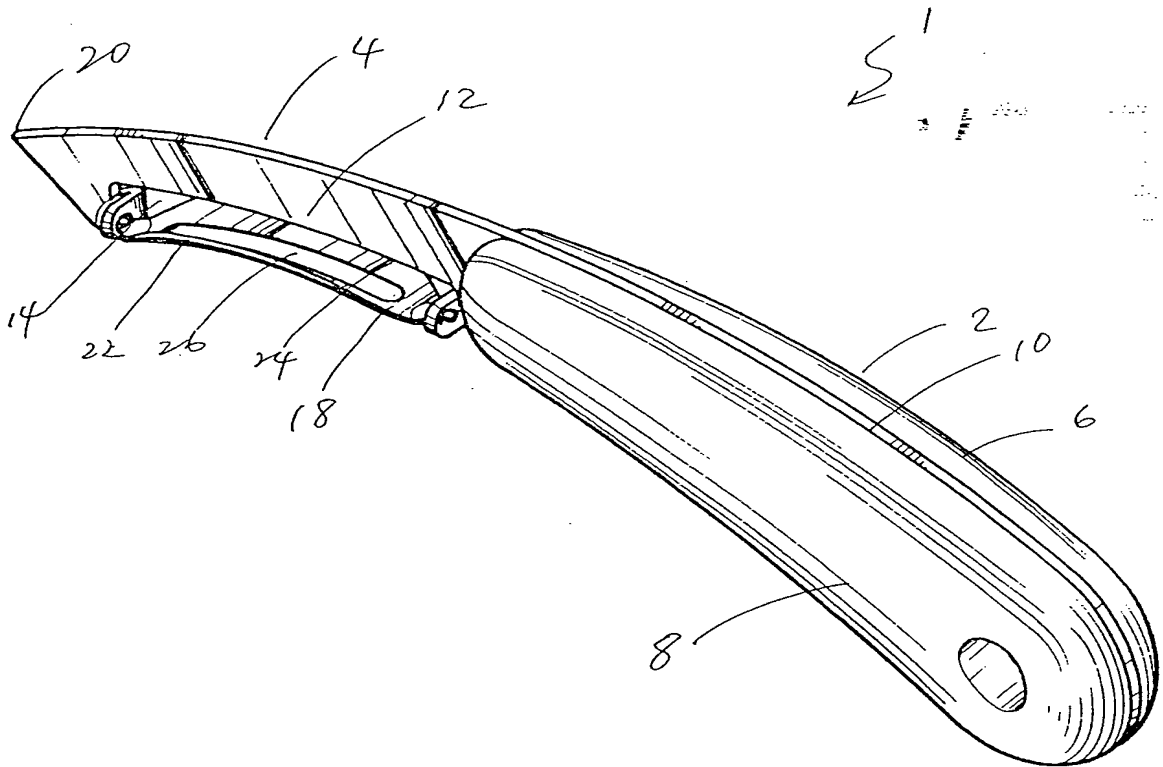


FIG. 1

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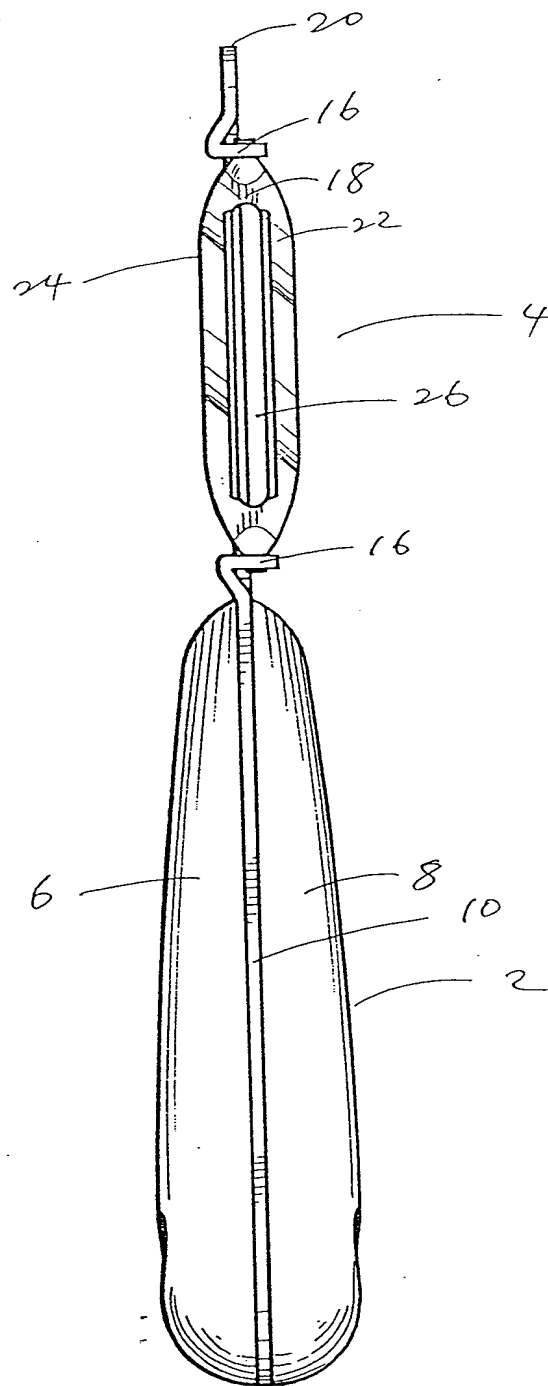


FIG. 2

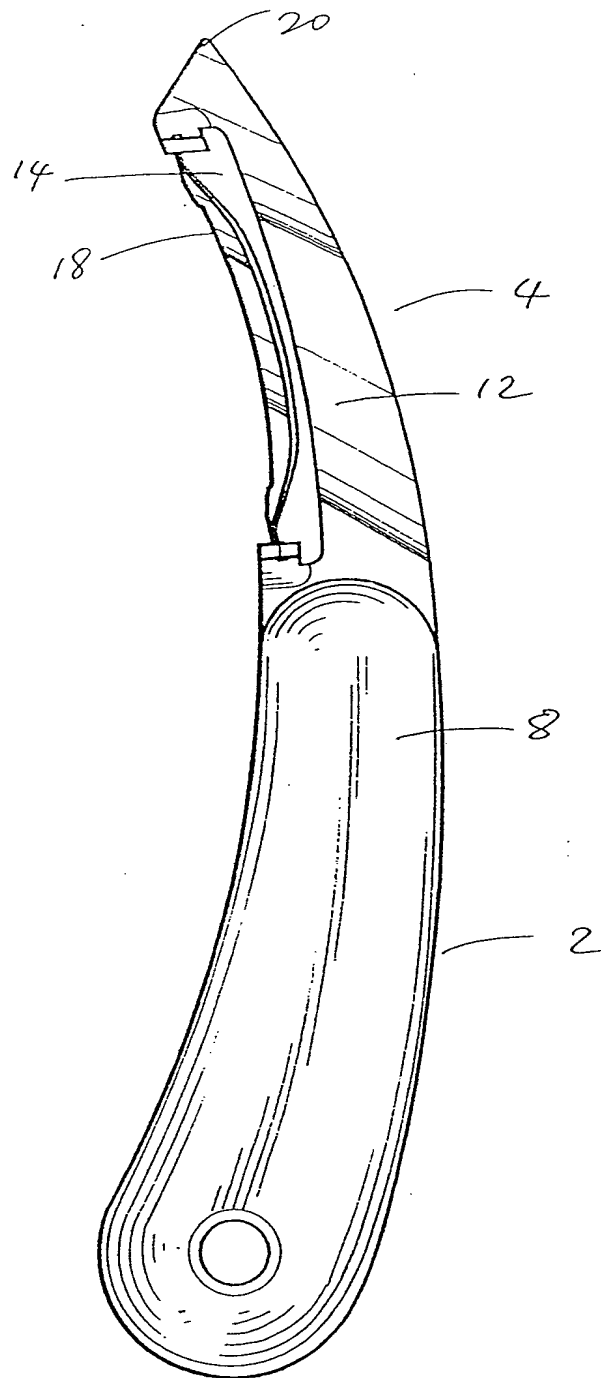


FIG. 3



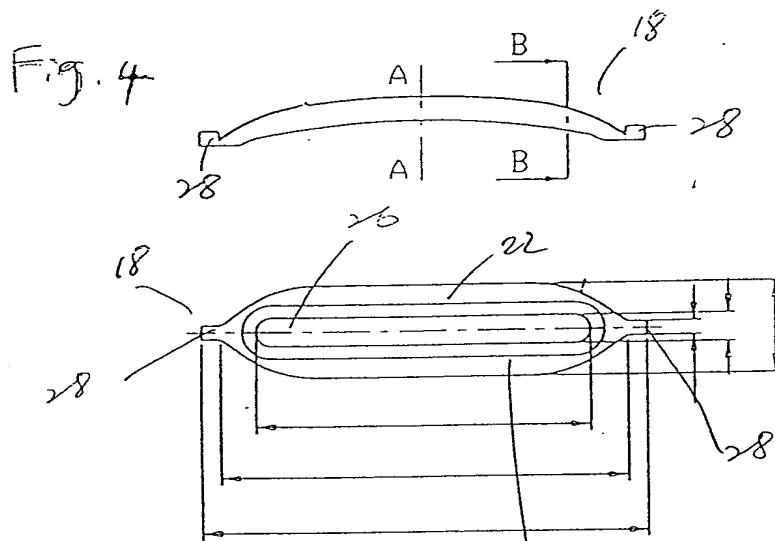


Fig. 6

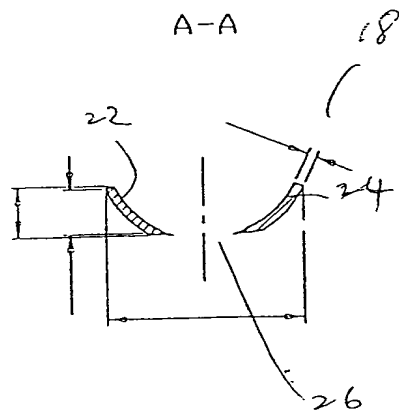
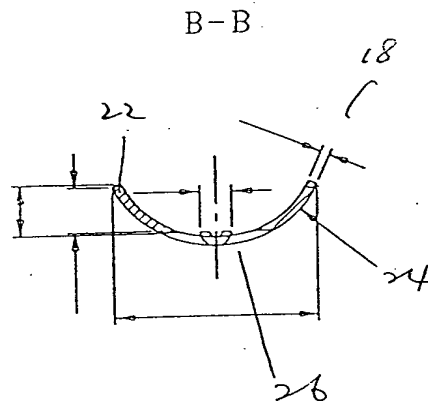


Fig. 7



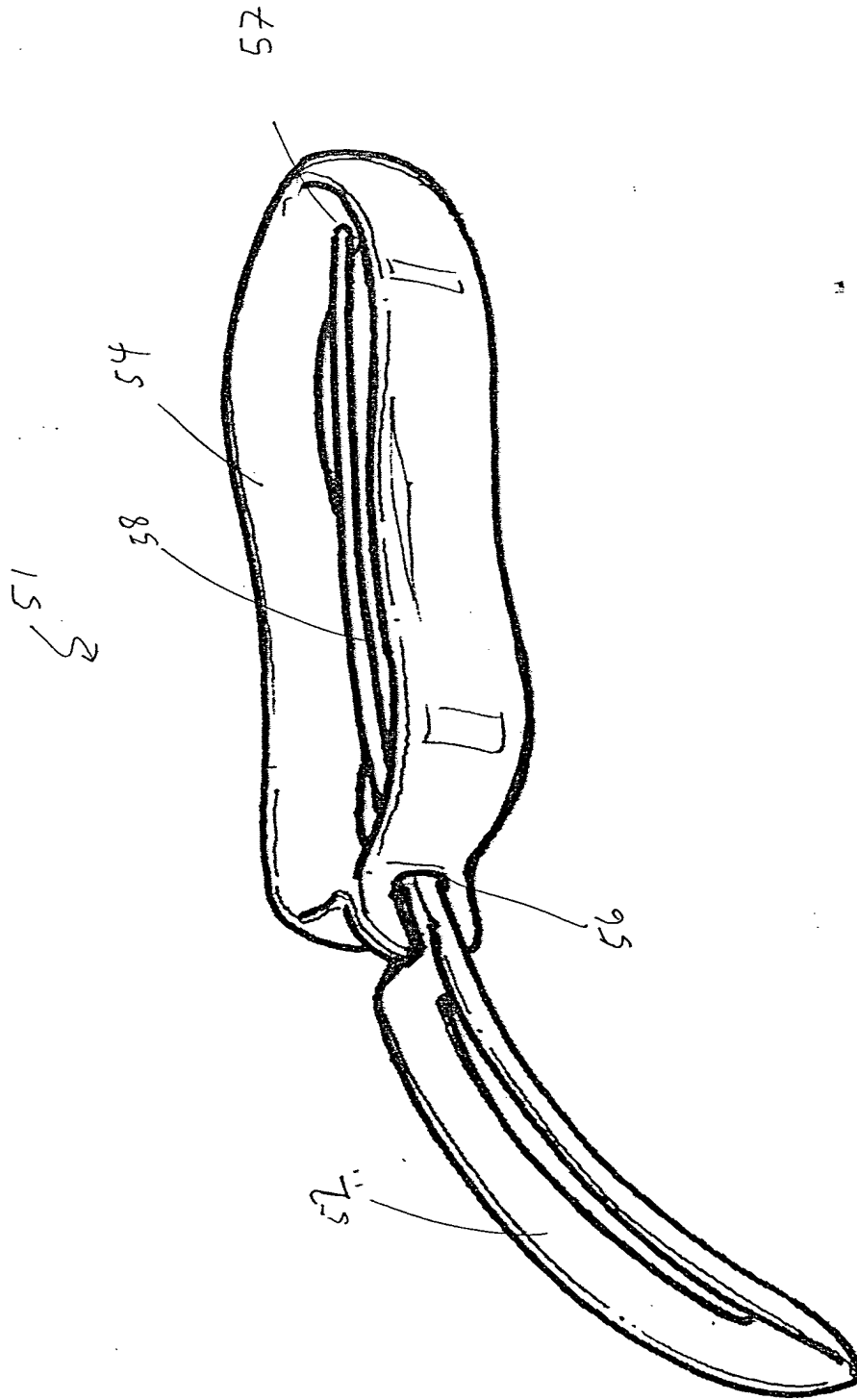


Fig. 8



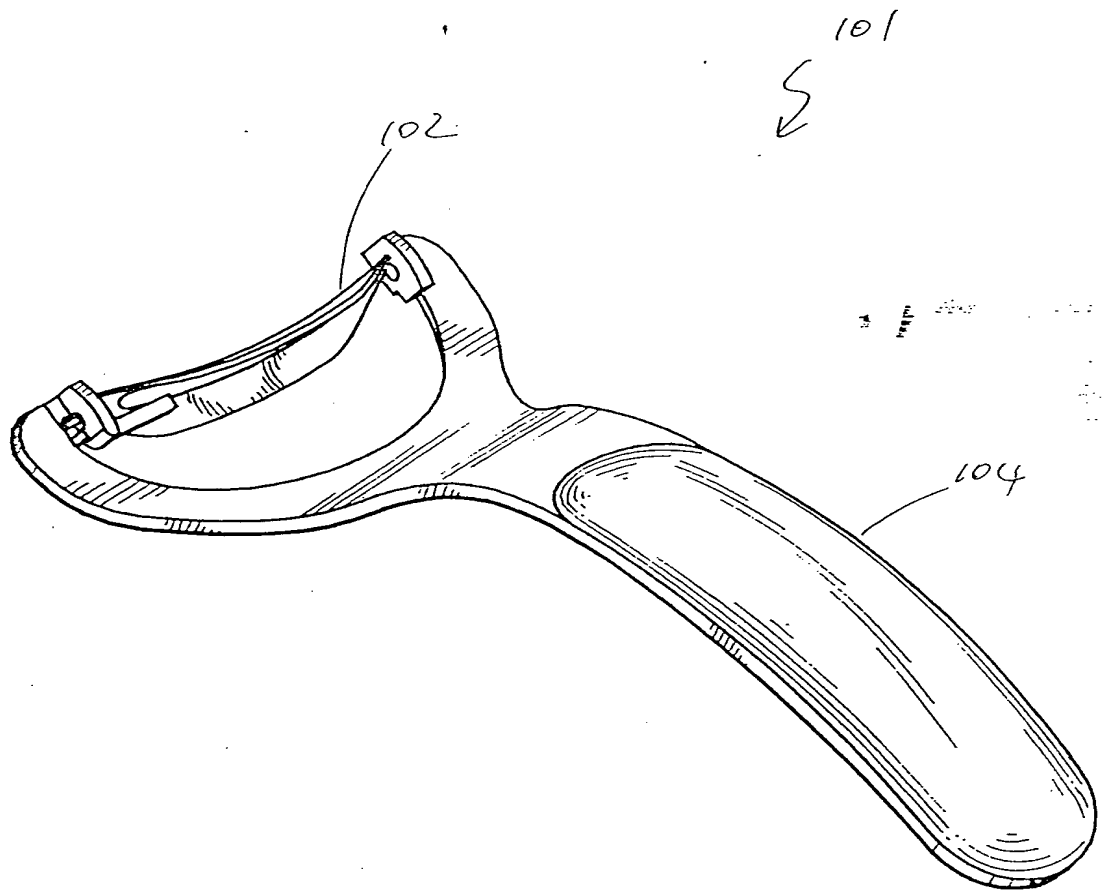


FIG. 9



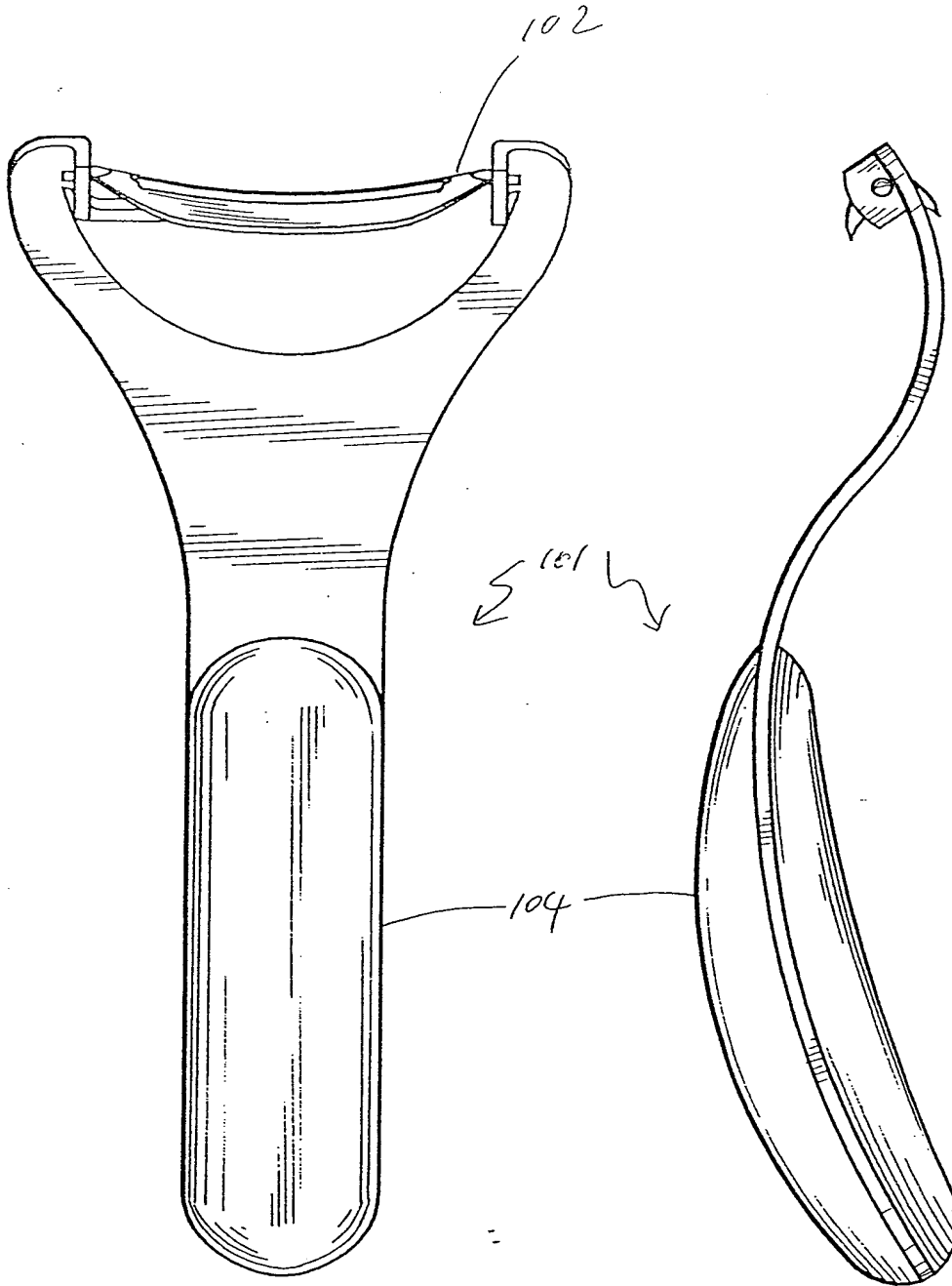


FIG. 10

FIG. 11



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